



“Shalai per shalare / Shalai for a deep and satysfying pleasure, it is not the oblivion but the affirmation of the full person's right to self-realization in the senses... “

(Selvino, sommelier for passion)

A sparkling wine from Zibibbo grapes, rich with the scents of the sea and the sun of Pantelleria, with all the fragrance of Zibibbo grapes, Mediterranean fruits and citrus ... A dream ... From the very first taste fills the heart and the senses of joyfulness. Shalai is the Sicilian way to express the feeling of intense pleasure and deep satisfaction that should be due to every person of taste.

## Wine data sheet

<b>Grape variety:</b>	Zibibbo (Moscato di Alessandria)
<b>Growing area:</b>	Pantelleria
<b>Soil type:</b>	Volcanic soil, sandy soil of alluvional origin with pumice
<b>Average altitude of the vineyards:</b>	200 meters above sea level (from 50 to around 350)
<b>Yeald per ha:</b>	4.000/5.000 Kg (1,62/2,02 tons an acre)
<b>Must to fruit ratio:</b>	70%
<b>Plants per hectare:</b>	2.500 vines (1.011 an acre)
<b>Training system:</b>	Bush - trained ( low bush typical on Pantelleria)
<b>Average age of vines:</b>	50/60 years
<b>Harvest period:</b>	End of August, first decade of September
<b>Vinification:</b>	Manual harvesting of the grapes in crates, destemming, maceration at a controlled temperature of 20°C from 24 to 72 hours, soft crushing and first fermentation in stainless steel silos
<b>Sparkling winemaking process:</b>	Secondary fermentation in a 25 hl autoclave
<b>Maturation/Aging:</b>	In autoclave for 6 months
<b>Colour:</b>	More or less intense straw yellow, with greenish pastel
<b>Aroma:</b>	Characteristic of Zibibbo grapes, mediterranean flowers, citrus, with hints of white peach and sage
<b>Flavour:</b>	Balanced aromatic sweet, tasty with good aromatic lenght accompanied by a grilled bread sensation
<b>Alcohol:</b>	11% Vol.
<b>Sugar:</b>	36 g/l
<b>Total acidity:</b>	6,50 g/l
<b>Yearly production in hl:</b>	24
<b>Ageing potential:</b>	4 years
<b>Serving temperature:</b>	8 °C
<b>Recommended food pairings:</b>	Raw fish appetizers and crudites, excellent with oysters, pairs well with desserts. Outstanding in all moments of happiness.
<b>Winemaker:</b>	Antonio D'Aietti